

# WOMAN'S VARIED INTERESTS

## The Editor of "The New Republic" Sees the "New Woman's" Trail Leading Back to the Home.

Having Survived Stupidity the Family Will Survive Intelligence, Says Mr. Lippmann.

By CLARA GRUENING STILLMAN.

THE real crux of modern feminism is not "Shall women have equal rights?" but "What are they going to do with all the rights from which they cannot possibly escape?" according to Walter Lippmann, editor of "The New Republic" and author of two important books on current problems. Many forces, notably the withdrawal of industries from the home, have produced the self-conscious modern woman who not only wants to live her own life, but is more and more forced to do so. It is when she begins to decide what form that life shall take that her real problems begin.

"And no wonder it is," he said to me as we sat in his office, discussing this absorbing problem. "We are all of us in a chaotic period of transition from a small world of authority to a great world of many freedoms. Woman's world has been the smallest of all. Authority has weighed upon her most heavily, so her transition is all the more difficult. She has no precedents to go by, not even bad ones. Every step she makes has to be newly created. Housekeeping and baby rearing are the two most primitive arts in the world, the last occupations to be submitted to scientific methods. Women have invented almost nothing to lighten their labor. They have been essentially creatures of routine. Now they are suddenly confronted with the necessity of inventing an entirely new way of living."

### Argument Is Futile?

"So, you see, it is perfectly futile to argue whether they can or they can't; they must. They are caught in the midst of vast changes to which they are forced to adjust themselves. But just how they will do it, what use they will make of the freedom that is being imposed upon them, that no one can foresee by referring to the past."

"What do you consider the greatest obstacle women have to contend with?" "The bewilderment in their own souls. They have to learn to choose, to make decisions, to make mistakes, instead of gracefully submitting to guidance as heretofore. They have to create a substitute for the authority they have overthrown. That is why there is such a conflict of ideals among the awakening women themselves."

"Take, for instance, the cry for a single standard of morality. To the Puritans and those who think as they do, it means that men should adopt women's standard; to many other people it means just the reverse. So feminism is attacked both for being too 'moral' and too 'immoral.' There is an immense vacillation between a more rigid Puritanism and the idolatry of freedom."

"Do you believe, then, that the movement is likely to result either in the feminization of men or the masculinization of women, as so many anti-feminists fear?" "I asked."

"I think neither of those suggestions corresponds to any psychological reality. The first impulse of emancipation seems to be that woman should model her career on man's. But she cannot do this, for the simple reason that her attitude toward love and children is different from his. She cannot so change her nature as to become an amateur male. Nevertheless, you will find many feminists urging women to enter business and industry as a solution of their problems. They consider it a great victory every time a woman fills a position or enters a career which has previously been open only to men. Now, while I am fully in sympathy with woman's demand for economic independence, I believe that she finds almost no real independence in the industrial world to-day. Millions of women, of course, are drawn into it against their will, but there is still a good number who go into it voluntarily because they feel their self-respect demands it. But the women who argue for the necessity of making one's living are almost all upper class women,



Mr. Walter Lippmann, Author and Editor of "The New Republic," Who Asks What Women Will Do with Rights from Which They Cannot Escape.

either because they have special talents or special opportunities.

"Let me give you an illustration which I have used in my book. Some time ago I attended a feminist meeting where a brilliant woman was presented to the audience as an example of how it was possible to earn a living and have twins at the same time. But it happened that the woman was a lecturer who could earn a very comfortable sum by speaking a few hours a week. Another woman at the same meeting was an actress, another had been a minister, another was a popular novelist; the only woman present who was concerned with factory work said not one word about the pleasure of earning her own living. Now, for most women economic independence means going to work. The army of women in industry to-day is not a blessing, but the curse of a badly organized society. Their position there is not the outpost of an advance toward a fuller life, but an outrage upon the race."

Home and Outside World at War. "As things are to-day, the home and the industrial world are at war with each other. Each impedes the other from giving full scope to women's powers. Women are ready for industry, but industry is not ready for them. Industrial conditions must be changed, and I believe the woman's movement will become a powerful factor in changing them. But it is equally important that the home be changed, and here, I believe, is the great opportunity for those thinking women who are not driven into the labor market by necessity, but who yet wish to lead productive and self-sustaining lives. "Instead of rushing into business or teaching, or even stenography, as so many of them do, often without any special aptitude, they could be doing constructive work in applying the arts and sciences to a deepened and more extensively organized home. No, I am not trying to thrust them back into their 'sphere.' The intelligent organization of the home is a task of the

## Points Out, in Vigorous Phrases, the Way of Woman's Ultimate Self-Salvation.

tion and co-operation to family life. "Women will learn to get away from the obsolete individualism that requires forty kitchens, forty furnaces, forty laundries and forty useless backyards in one square block, managed by forty separate overworked women, each going helplessly to market, each bringing up children by rule of thumb. To replace the wastefulness of this kind of housekeeping with efficient collective action will provide ample and congenial careers for most women."

"Of course, I do not refer to the unusual woman with some special gift or interest in other directions. Her course is clearly indicated. But that the average woman feels the need of specializing and co-operating is shown by the housewives' leagues, the neighborhood associations, the common playgrounds and kindergartens which are already in existence. A vast opportunity for experiment and construction and the most varied kind of work, from the unskilled to the most highly professional activity, is included in this establishing of the home on a scientific basis."

### Division of Labor Real Emancipation.

"It means division of labor, for one thing, and that will be a real emancipation. If women are trained to do all the things the existing home requires they become amateur cooks, marketers and Montessori mothers and specialists in none of these things, and they have to wait until some man who loves them well enough to put up with their general amateurishness, or who doesn't know any better, offers them a home in which to display their versatility. But as specialists in some branch of home work, whether it be cooking or kindergartening, or running a co-operative laundry or organizing a consumers' league, they can be doing useful home work, whether they are married or not."

"I believe it takes women of imagination and power to see the possibilities of such work. Contrary to the fears of the anti-feminists, the home has nothing to lose and a great deal to gain from the awakened woman. It is curious how little faith most conservatives have in the institution of the family. They are always telling us how deeply it is rooted in the needs of man-

## Sauce Mignonette—An Appetizing Condiment

ONE of the most appetizing condiments to serve with cold meats, fish or oysters is "Sauce Mignonette." The flavor of this sauce, as served at some of the best restaurants of the city, baffles even the discriminating palate of the epicure. In reality, the mixing of "Sauce Mignonette" is a simple matter, and, if the sauce is intended for use at the evening dinner hour, it should be prepared not later than 9 o'clock in the morning, so that the full flavor of the ingredients may be obtained. A small preserve jar is a good thing in which to mix the sauce. This should have a close cover and several times during the day the mixture should be shaken.

### Directions for Making.

Peel and finely chop a sufficient number of small shallots to make two tablespoonfuls. Freshly ground white peppercorns must be of the proper coarseness or the sauce will be a failure. These can be ground in an ordinary coffee mill. Two tablespoonfuls of the fresh, coarsely ground, white peppercorns are added to the chopped shallots, with a teaspoonful of sugar and a pinch of salt. Over these is poured a cupful of white wine vinegar. For serving on raw oysters the seasoned vinegar only is poured into the shell, though for use on cold meats or fish some of the particles of shallot and peppercorns are usually added. Sauce Mignonette can be served in any pretty receptacle suited for the serving of French dressing, horseradish or any similar condiment.

### With Cold Fish.

Sauce Mignonette is particularly good with any of the small fish, such as bass, perch, blue snappers or trout. For a luncheon or supper dish have the fish fried a day in advance. While still hot, arrange them in a shallow dish and spread over them the particles of chopped shallot and ground peppercorns strained from the Sauce Mignonette. Heat the vinegar strained from the sauce and pour it over the prepared fish. Set aside to cool. When cold, place in the refrigerator until wanted.

kind, and then acting as if it would collapse at the first whiff of criticism. That it is a necessity is clearly demonstrated by the fact that, though we have done almost nothing so far to make it a success, still the family survives."

"The family has survived all manner of stupidity. It will survive the application of intelligence. It will not collapse because the home is no longer the scene of drudgery and wasted labor or because women have become educated and attained a new self-respect."



## Have You Seen This Novelty?



A metal anvil set in a wooden bowl to crush the refractory nut.

It is one of the half hundred gift suggestions that crowd two pages of The Tribune to-morrow.

Shopping for something "different" to serve the purpose of a Christmas gift is a task for anybody and an impossibility for most people. The Tribune has performed this service for you this season. The result—two pages in The Tribune to-morrow will be devoted to our "discoveries."

The hard work has been ours. Let the pleasure be yours.

## The Tribune

Make Certain of Getting Your Copy Order from Your Newsdealer To-day

## MINISTER WOULD BE ARTIST

Dr. van Dyke Wishes He Could Paint Picture to Help Auction Here in Aid of Relief Fund for Starving War Victims in Belgium.

Dr. Henry van Dyke, Minister to the Netherlands, has artistic as well as literary ambitions. He would like to paint a Van Dyke, so he told the committee in charge of the art auction which opened yesterday afternoon at Clarke's Art Rooms, 5 West 44th st.

The auction is under the auspices of a number of prominent artists, and the proceeds will be used for the relief of the families of French and Belgian artists now at the front. Dr. van Dyke wrote to the committee consenting to be a patron and expressing the wish that he could paint a "Van Dyke" to add to the collection.

M. Sadelier, the Belgian Minister, was unable to attend the opening exercises, but in his place came Maurice Hanssens, of Brussels, a war exile. Mr. Hanssens was one of the passengers on the Kronprinzessin Cecile. He made a short address, half French and half English, in which he thanked the people of America for their brotherly kindness toward their "little sister, Belgium."

The exhibition will continue at Clarke's Art Rooms until Saturday evening, when the auction will take place at the Hotel Plaza. More than three hundred art objects have been sent from private collections or by the artists who created them.

Among the most valuable are paintings by Corot, Sorolla and Tintoretto and a set of illuminated maps of Belgium which date from the fifteenth century. W. R. Leigh's paintings of the Grand Canyon and Miss E. Barnard's Belgian studies attracted much attention yesterday afternoon.

Although most of the art treasures will be sold at the auction on Saturday, many sales were made yesterday. Mrs. Henry Fairfield Osborn bought a large blue Chinese vase for \$100 and Mrs. John J. Chapman captured an interesting set of engravings of idealized monkeys.

In addition to the artists, the physicians of the country are now organizing for the relief of their brothers in Belgium. Dr. Franklin Martin, of Chicago, and Dr. Frank F. Simpson, of Pittsburgh, yesterday started a campaign to collect food, clothing and medicine for 5,000 physicians in Belgium.

The doctors' committee will co-operate with the American commission. Contributions should be sent to Dr. Simpson, in Pittsburgh, or to the editor of "The Journal of the American Medical Association," New York, or to "The Boston Medical and Surgical Journal."

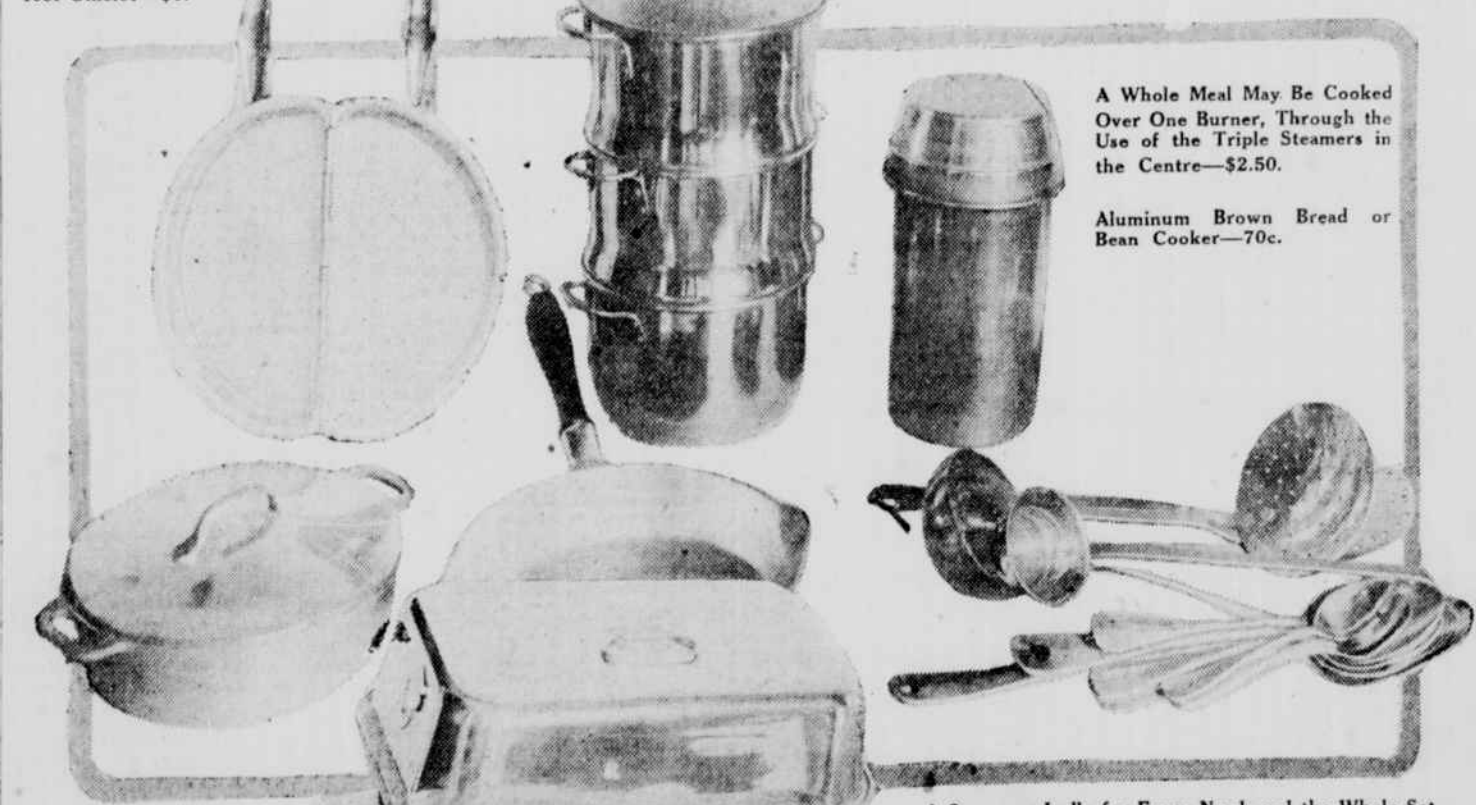
A number of the most prominent surgeons of the United States have already allied themselves with the committee. They are Dr. Charles H. Mayo, of Rochester; Dr. William J. Rodman, president of the American Medical Association; Dr. J. M. Finney, president of the American College of Surgeons; Dr. George H. Simmons, editor of "The Journal of the American Medical Association"; Dr. Thomas L. Stedman, editor of "The Medical Record," and Dr. E. W. Taylor, editor of "The Boston Medical and Surgical Journal." The contributions of the doctors will be packed in special yellow boxes for convenience in distribution.

The American Volunteer Motor-Ambulance Corps made another appeal for funds yesterday. Subscriptions should be sent to Messrs. Brown, Shipley & Co. The corps, composed largely of college men, has twenty ambulances at the front, and has already handled more than 1,000 cases. The Belgian Relief Fund amounted to \$950,007.99. Trenton sent \$3,000.

## "FIRST AID" TO THE YOUNG HOUSEWIFE

The Kitchen Syndicate Utility Set Contains Twenty-one Kitchen Necessities—And All for \$2.50.

These Double Omelet Pans Destroy the Terror of Not Making a Perfect Omelet—\$1.



A Whole Meal May Be Cooked Over One Burner, Through the Use of the Triple Steamers in the Centre—\$2.50.

Aluminum Brown Bread or Bean Cooker—70c.

A Spoon or Ladle for Every Need, and the Whole Set for \$1.

A Most Desirable Aluminum Roasting Pan with Rounded Corners, Making It Easy to Clean.

W HAT might be called a "first aid" kit to the young housewife is the new "Kitchen Syndicate Utility" set. It includes twenty-one kitchen necessities sealed up in a neat package the size of the roasting pan—and all for \$2.50. Besides the roasting pan there are two other square pans, a sieve, a grater, masher, strainer, two spoons, fork, chain pot cloth with handle, vegetable knife, bread knife, can opener, apple corer, lemon reamer, small saucepan, measuring cup, rolling pin, patent milk bottle top and butter curler. These sets are popular for tin wedding gifts.

In aluminum ware is the most desirable roasting pan. It is quite deep and has a good rack on the bottom and a cover of equal depth of that of

the bottom pan. As the corners are rounded it is very easy to keep clean. It is designed on the same lines as the seamless steel or iron roaster.

Aluminum Food Steamer.

There is an excellent food steamer in this ware, which may be used with one, two or three compartments, so that a whole meal may be cooked at once over one hole on the gas range. The double omelette pans in this ware are fascinating. Saucepans may be had in the French shapes, with wide lips and tight fitting covers. These pans are exceptionally good, and if one should

chance to burn anything, they are easily cleaned again by boiling out with soapy water.

Layer cake tins have loose bottoms similar to the tin ones. These are very easy to remove to the cake cooling rack, also of aluminum, until the cakes are cool enough to slide on the cake plate.

All the kitchen conveniences formerly made in agate ware are being reproduced in aluminum, many in better shapes, and they are so much easier to care for, and of course there is no danger of their cracking or chipping, as even the best agate ware will do. In cooking griddle cakes and waffles, by adding a tablespoonful of melted butter or lard to the batter, there is no necessity to grease the griddle or waffle iron of aluminum before cooking. There will be none of the smoke that lingers in the air after the cooking of pancakes or waffles in the old-fashioned way.

are best. For preserving season there is nothing equal to the aluminum preserving kettle, while the roaster may be used for heating the jars, rubbers and covers. The Berlin saucepan is good for cooking oysters or any sauces where milk is used.

This ware is highly polished on the outside, but is readily kept bright by the liberal use of metal polish that is not gritty. The inside is dull finished, hardened by electricity, and is less liable to be discolored by food containing alkali or iron, and is most easily cleaned. A little cleanser of any kind boiled inside the utensil will clean it perfectly. In cleaning aluminum do not scrape it with a knife or any other sharp instrument. Use no soda, lye or washing powder which contains strong alkalis. When a utensil is placed on the stove and thoroughly heated the gas may be lowered slightly, as it stores up and holds a great deal more heat than the ordinary utensil.

Although not made of aluminum, there are three or four other new kitchen conveniences of which women may be glad to know. One is a white enameled garbage bucket, which is kept clean more easily than the galvanized ones, which grow black with the next care. They will also prove more sanitary.

## IVORY WHITE AND DARK FUR

IVORY white and dark fur form a combination which is difficult to equal. It is not a practical one, however, and rightly belongs in the wardrobe of the woman who does not care how high her cleaning bill may soar, or to the one who goes about in her own limousine.

### White Pannet Velvet and Sable.

Among these suits of ultra-exclusive type are found some of the best models which owe their creation to American designers. One of these notable creations, just launched by a house renowned for its tailored costumes, is of that fabric for queens, white panne velvet and Kolinsky sable. The under-dress, while of generous cut, falls in at the instep because its fulness is drawn a trifle toward the left side. This fulness is revealed by the over-dress which, straight at right side, front and back, is caught up to the left knee and from there drops in graceful, rippling folds.

Eight-inch wide Kolinsky sable banding outlines the flaring skirt portion of a coat which, front center, points almost to the ankles, at sides drops half-way to the knees and at back to a trifle below the hips' base. Utterly regardless of the waist, the lower section of this coat runs evenly several inches above that line at back and at sides. It points considerably higher in front on a smoothly fitted jacket fastening straight down from the left shoulder with self-covered buttons.

Cut-in-one sleeves, tapering toward the elbow, are Kolinsky band trimmed from there—on the inner side of the arm—but at the wrists again acquire a flare which is fur-defined. Rather remarkable is the high-standing collar of fur-bordered velvet. Three cornered of shape, it goes straight across the raps of the neck, runs to wing points at the sides and below the chin tapers to a third point. Its closing is at the left side, in common with that of the jacket, at the end of whose row of buttons are two velvet cords weighted with fur balls. These, falling over the left hip, make spots of fluff upon the skirt portion of a wrap which cannot be termed a coat, nor yet a polonaise.

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